

CENTRAL INTELLIGENCE AGENCY

INFORMATION REPORT

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COUNTRY **Czechoslovakia** REPORT 25X1

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THE SOURCE EVALUATIONS IN THIS REPORT ARE DEFINITIVE.
THE APPRAISAL OF CONTENT IS TENTATIVE.
(FOR KEY SEE REVERSE)

1. Most of the canned meat production in Czechoslovakia is destined for mobilization and military supplies. Only a small percentage is for export and the home market. The mobilization reserve of canned food has been building up since 1946 and, as of 1949, practically the whole production is for military purposes.
2. Canning continues in practically all the old canneries under their original names for export, or that of Keespel National Enterprise. The Prisovice plant¹ at Maishove Hradiste (N 50-32, E 14-59) and the Dunajska Streda (N 47-59, E 17-37) combine¹ (formerly the Shagy and the Skyteek firms) produce for domestic requirements as well as for export. The former cans poultry, the latter cans also some game, mostly hare.
3. Canned meat is produced for the armed forces principally in cans weighing one kilogram and some in one-half-kilogram and 250-gram cans. The smaller cans are usually liver paste. Most of the meat is pure stewed pork, or beef, or a mixture of both. The removing of fat from the meat is prohibited; all the meat after boning must be processed and the canned pork is usually very fat. Some beef or pork is canned in its own juice. Of smoked meats, mostly ham and sausages are canned.
4. Salami is usually not canned and only the so-called hard, long-lasting salamis are being produced. Some pork is being pickled in salt water.
5. There is a shortage of good quality tinplate that would make canned goods last as long as Western canned products. In spite of considerable experimentation, the production of the so-called "gold" covering for tinplate, like that produced in Germany, has not yet been achieved.
6. The shortage of good quality tinplate has necessitated the continuous renewal of military reserves within two years. The old reserves are then put on the market, to offset shortages of meat, chiefly in the country or small towns.

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In these places, fresh meat is usually on sale only twice a week. The price of the canned meats varies, but is usually slightly below that of fresh meat. In spite of the fact that the canned meat is bmed and prepared from only the best quality meat, there is no great demand for it. Shipments of faulty cans are used in communal feeding centers where the works doctor keeps a check on the condition.

7. The frozen meat industry in Czechoslovakia is constantly on the increase, partly because of the shortage of timplat, and freezing plants are constantly being extended. Besides meat, fruit and vegetables are also frozen.
8. Cold storage plants are being built in all the large centers, the largest group in Litomerice. Equipment for the plants is partly of Czech manufacture and partly imported from abroad. There has been an attempt to decentralize as far as possible reserves of canned or fresh meat, and there are now stores even in small country towns. Even cold storage plants which once belonged to small butchers are being used for this purpose.
9. The constantly increasing shortage of meat, aggravated by bad organization in agriculture, forces ever greater imports of meat. Meat is imported from Hungary, Rumania, Bulgaria, and some from Poland. The USSR, which supplies meat in half and quarter-yearly quotas, sometimes delivers the whole amount at once. This disrupts all plans and has caused great difficulty in reloading at Cierne and Tison. To simplify the transfer of meat, a cold storage plant has been built in Presov, which is a new distribution center for meat.
10. The Ministry of National Defense works out canning industry production figures for the Ministry of Food. The Ministry of Food procures the proper quantity of meat for the factories through the regional supply offices. When stocks of canned meat products are to be released, the Ministry of National Defense informs the Ministry of Food of the amount to be released.

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